



SAMPLE MENU

PASSED HORS D'OEUVRES

Bacon Wrapped Sirloin & Gorgonzola
Portabella Mushroom Empanadas
Sesame Chicken Skewer with Plum Sauce
Mini Crab Cakes Topped with Tartar Remoulade

PLATED RECEPTION

CREAMY MUSHROOM & LEEK SOUP

Topped with Brie & Sage Croutons

CLASSIC CEASAR SALAD

Crisp Hearts of Romaine, Tossed with Fresh Grated
Parmesan & White Anchovies

CHOICE OF

CHICKEN SALTIMBOCCA

Chicken Breast Rolled with Fresh Spinach,
Prosciutto & Parmesan Cheese
Accompanied by Wild Rice Pilaf
& Sugar Glazed Baby Carrots

SALMON

Grilled and Served over Lentils with
a Mustard Herb Butter Sauce

FILET MIGNON

Grilled and Served with Herb Butter
Drizzled with Rosemary,
Cabernet Mushroom Demi Glace
Served with Twice Baked Chive, Sour Cream
Potatoes & Grilled Baby Asparagus

DESSERT

Very Tart Lemon Mousse
with Fresh Raspberries